

**35147 to 35160—Continued.**

used in cooking, and it forms the only unguent and lamp oil in the country. This fine palm is also tapped, as is the date in western India, for toddy, and the cheapness of this *tempo* (the *sura* of West Africa) accounts for the prevalence of intoxication and the consequent demoralization of the Lakist tribes. This is the celebrated palm oil, whose various official uses in Europe have already begun to work a social reformation in West Africa. The people of Ujiji separate by pounding the oily *sarcocarpium* from the one seed of the drupe, boil it for some hours, allow the floating substance to coagulate, and collect it in large earthen pots." (Burton, *Journal Royal Geographical Society*, vol. 29, p. 219, 1859.)

"To-day the exports of palm olive to Europe are among the largest of exports of any kind, requiring special steamer service. The oil is used extensively in the manufacture of soap and many other manufactured products. The palm has borne at Miami, Fla., but is not quite hardy there. See No. 35581." (David Fairchild.)

**35151 to 35154. LYCOPERSICON ESCULENTUM Mill.****Tomato.**

These varieties of the tomato were received under the specific names given, two of which, *L. pyriforme* and *L. racemigerum*, are recognized in the Index Kewensis as good species, although in cultivation, according to Dr. D. N. Shoemaker, who has grown the plants, no specific differences from *L. esculentum* are evident.

**35151.** Received without variety name.

**35152.** "*L. cerasiforme* Dunal."

**35153.** "*L. pyriforme* Dunal."

**35154.** "*L. racemigerum* Lange."

**35155. MALUS CERASIFERA Spach.****Apple.****35156. MEDICAGO CARSTIENSIS Wulfen.**

"A yellow-flowered *Medicago* from the Karst Mountains of Carniola. Perennial, with shiny-black depressed pod, and oblong-reniform yellowish seeds. Whole plant glabrous." (Jacquin, *Observationes*.)

**35157 to 35160. SOLANUM NIGRUM L.****Nightshade.**

These varieties of nightshade were received in response to requests for all varieties obtainable of *S. nigrum*. They were received under the specific names given, although these are generally recognized as synonyms of *S. nigrum* or varieties thereof.

**35157.** *S. guineense* Lam.

**35159.** *S. oleraceum* Dunal.

**35158.** *S. miniatum* Bernh.

**35160.** *S. villosum* Mill.

**35161. PHOENIX DACTYLIFERA L.****Date.**

From Algiers, Algeria. Secured through Dr. L. Trabut, Government Botanist of Algeria. Received April 5, 1913.

"This date, known to the Arabs as *El Medjoul*, but sold in the markets of Europe under the name *Tafilet*, comes from the Tafilet (also written Tafilet and Tafilelet) region in southeastern Morocco. It is the finest variety in the Tafilet country, the fruits being 2 to 2½ inches long and three-fourths to 1 inch thick. They are semi-translucent, dark brown in color, and the flesh is rather firm in texture and of a most delicious flavor." (Swingle.)